



**Statutory Authority - SB 441**

**Regulatory Authority - Department**

**NAC 583.--- Approved pH Meters**

The Department shall maintain and publish a list of pH measuring devices suitable for use in the production of acidified foods.

**NAC 583.--- Requirements for Approved Recipes for Acidified Foods**

1. No recipe may be used unless it has been previously approved by the Department.
2. The Department shall maintain a list of approved recipes and recipes which are included in publications approved by the Department.
3. The following requirements apply to all approved recipes:
  1. The form of the item to be pickled cannot be altered except to make it smaller. A whole cucumber can be sliced, but a recipe for pickle spears cannot be used on whole cucumbers.
  2. The required water bath canning time, adjusted for altitude, cannot be shortened.
  3. Only purchased vinegar with 5% acidity or more is approved for use in any recipes.
  4. The vinegar to water ratio cannot be altered except to increase the vinegar.
  5. One or two items such as a garlic clove or a pepper may be added so long as the primary ingredient to be pickled is not significantly changed.
  6. The total amount of spices in a recipe may be reduced, but only increased by an amount equal to 50% of the total amount specified in the recipe. IE a total of 2 teaspoons can be increased to a total of 3 teaspoons.
  7. The ratio of spices may be altered within the limitations specified in subsection 6.
  8. Any other alteration of an approved recipe requires approval pursuant to section 4.
4. The Department may also approve recipes submitted by individuals if;
  - a. The recipe is submitted in writing, and;
  - b. It will be produced pursuant to the requirements of NRS 583, and;
  - c. A letter from a certified Process Authority approving the recipe is included with the approval request.
5. Recipes submitted by individuals will be considered to be proprietary information except as otherwise provided in law.

**NAC 583.--- Labeling** In addition to any other labeling required by statute, a craft food label must include the statement, "Refrigerate after opening".



**NAC 583.--- Fees**

1. The Department may charge a fee, set by the Director, but not to exceed;
  - a. For training \$50.00
  - b. For testing \$30.00
  - c. For registration \$50.00
  - d. For renewal \$30.00
2. The Department may charge, pursuant to NRS 588, a fee set by the Director, but not to exceed;
  - a. For an investigation \$60.00 an hour
  - b. For mileage The current federal government standard mileage rate for transportation expenses.